

# Stony Point Hall Catering Kitchen

Our kitchen is designed for caterers to do final food prep and serve groups up to 299 guests. We have limited facilities for cooking, we are set up to allow vendors to do some final baking, serving and storage. Our equipment is listed below, and a scale layout of the kitchen itself is at the bottom of the page. If you need more detail or want a tour, call 785-594-2225 or email [info@stonypointhall.com](mailto:info@stonypointhall.com).

- 8' x 10' walk-in cooler for any food/drink with wire rack storage inside
- Refrigerator/freezer combo unit (The refrigerator side is for sealed drinks, factory sealed pre-packaged food and flowers **only**)
- Full sheet proofer/warmer – capacity 30 sheet pans
- Half sheet convection oven – capacity 7 half sheet pans
- 2 stainless steel 24" x 48" work tables
- 1 stainless steel 36" x 48" work table on wheels
- 3 wire rack wheeled carts
- 1 wire rack unit for storing trash bags, restroom supplies, etc.
- Mop and mop bucket

## Notes

- Cooking and serving trays, warmers, etc. are not provided
- Some service utensils are available, but limited selection and supply
- Dish rags and towels are available
- Trash cans and liners are provided
- Ice is available on-site in 16lb bags outside kitchen door (Charged to hall renter after event)
- Limited banquet tables available for additional prep space
- Kitchen is well lit with fluorescent bulbs
- We are on a septic system and no grease trap, please do not wash food down the sink

